



## Guest Recipe

### Dragon's Hearty Chicken Noodle Soup

*Submitted by George and Barb Dragon*

This recipe comes from our good friends, George and Barb Dragon, who live in Rye, Colorado, near us. They are both wonderful cooks and give me many recipes that I put to good use!!! They have shared their chicken soup with me for all of you and I will be putting up their Manhattan Clam Chowder in a couple of weeks for the Christmas season. There is just nothing better than a hot bowl of soup on a cold day and pair it up with one of my homemade roll or bread recipes (oatmeal is great) for a satisfying meal. So as Barb says "Let's get cooking"!! Thanks so much, George and Barb!



#### Ingredients

*One 5 Lb. chicken  
6 medium to large fresh carrots, peeled and sliced  
2 stalks celery, sliced  
1/2 cup red bell pepper, diced  
2 Tablespoons dried parsley, or fresh if available ( I used more fresh in mine as I grow it)  
1 1/2 teaspoons fresh ground pepper  
1/2 teaspoon salt  
1 teaspoon seasoning salt (such as Lawry's)  
1 teaspoon onion POWDER  
1 Large clove garlic, minced  
1 Tablespoon minced dry onion  
4 chicken bouillon cubes  
1 7 or 8 oz. package dry wide or extra wide egg noodles or Vermicelli extra thin noodles  
1 16 ounce package frozen peas ( I like C&W frozen ones)*

#### Directions

*Remove chicken skin and innards, saving neck. Place chicken in a large pot along with neck, and cover with 3 quarts cool water. Over high heat, heat to boiling, stirring occasionally. While bringing to a boil, add the following:*

*Chicken bouillon cubes  
Onion powder  
Garlic  
Minced dry onion  
Parsley  
Salt  
Seasoning salt  
Fresh Ground Pepper  
Carrots  
Celery*

*After bringing to a boil, reduce heat to a simmer and cook for 1 hour and 15 minutes or until chicken comes off of the bone easily. Remove chicken to a separate pan and cool. Meantime, add red pepper and peas to broth. Remove chicken from bones and cut into desired size pieces. While soup is simmering, cook noodles in boiling water, according to package directions, until al dente. Rinse in strainer and add to broth with chicken pieces. Simmer app. 10 more minutes and you are ready to serve. Makes a lot will serve 8 people easily.*

If you would like a previous recipe, send an email to: [quiltpinky1@qhvalley.net](mailto:quiltpinky1@qhvalley.net) Be sure to include the name of the recipe or the week you saw the recipe. Thanks!